

SCORE SHEET

§ 52.784 Score sheet for canned red tart pitted cherries.

Size and kind of container
Container mark or identification
Label
Net weight (ounces)
Vacuum (inches)
Drained weight (ounces)
Sirup designation (extra heavy, heavy, etc.)
Brix measurement
Size ¹

Factors		Score points	
Color	20	(A)	18–20
		(B)	16–17
		(C)	² 14–15
		(SStd.)	² 0–13
Freedom from pits.	20	(A)	18–20
		(b)	² 16–17
		(C)	² 14–15
		(SStd.)	² 0–13
Freedom from defects.	30	(A)	27–30
		(B)	² 24–26
		(C)	² 21–23
		(SStd.)	² 0–20
Character	30	(A)	27–30
		(B)	² 24–26
		(C)	² 21–23
		(SStd.)	² 0–20
Total score	100		

Normal flavor

Grade

¹ See size limitation for U.S. Grade A and U.S. Grade B.

² Indicates limiting rule.

Subpart—United States Standards for Grades of Frozen Red Tart Pitted Cherries

SOURCE: 39 FR 23235, June 27, 1974, unless otherwise noted. Redesignated at 42 FR 32514, June 27, 1977, and further redesignated at 46 FR 63203, Dec. 31, 1981.

PRODUCT DESCRIPTION AND GRADES

§ 52.801 Product description.

Frozen red tart pitted cherries is the food prepared from properly matured cherries of the domestic (*Prunus cerasus*) red sour varietal group which have been washed, pitted, sorted, and properly drained; may be packed with or without a nutritive sweetened packing medium or any other substance permitted under the Federal Food, Drug, and Cosmetic Act, and are frozen and stored at temperatures necessary for the preservation of the product.

§ 52.802 Grades of frozen red tart pitted cherries.

(a) “U.S. Grade A” (or “U.S. Fancy”) is the quality of frozen red tart pitted cherries of which not more than five (5) cherries per sample unit may be less than $\frac{9}{16}$ inch (14 mm) in diameter, and that:

- (1) Possess a good red color;
- (2) Are practically free from pits;
- (3) Are practically free from defects;
- (4) Have a good character;
- (5) Possess a normal flavor; and

(6) Score not less than 90 points when scored in accordance with the scoring system outlined in this subpart.

(b) “U.S. Grade B” (or “U.S. Choice”) is the quality of frozen red tart pitted cherries of which not more than ten (10) cherries per sample unit may be less than $\frac{9}{16}$ inch (14 mm) in diameter, and that:

- (1) Possess a reasonably good red color;
- (2) Are reasonably free from pits;
- (3) Are reasonably free from defects;
- (4) Have a reasonably good character;
- (5) Possess a normal flavor; and

(6) Score not less than 80 points when scored in accordance with the scoring system outlined in this subpart.

(c) “U.S. Grade C” (or “U.S. Standard”) is the quality of frozen red tart pitted cherries that:

- (1) Possess a fairly good red color;
- (2) Are fairly free from pits;
- (3) Are fairly free from defects;
- (4) Have a fairly good character;
- (5) Possess a normal flavor; and

(6) Score not less than 70 points when scored in accordance with the scoring system outlined in this subpart.

(d) “Substandard” is the quality of frozen red tart pitted cherries that fail to meet the requirements of U.S. Grade C.

SAMPLE UNIT SIZE

§ 52.803 Sample unit size.

Compliance with requirements for size and the various quality factors is based on the following sample unit sizes for the applicable factor:

(a) Pits, character, and harmless extraneous material—20 ounces of drained cherries.